

## Red IPA #2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **12.2**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **74C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	3 kg (52.6%)	--- %	6
Grain	Słód pilzneński zero Viking Malt (Strzegom)	2.5 kg (43.9%)	--- %	4
Grain	Słód karmelowy 600 - Viking Malt (Strzegom)	0.2 kg (3.5%)	--- %	600
Ostatnie 15min zacierania				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Chinook (USA)	20 g	60 min	11.7 %
Boil	Chmiel Chinook (USA)	10 g	30 min	11.7 %
Boil	Chmiel Simcoe (USA)	20 g	30 min	14.5 %
Aroma (end of boil)	Pacific Jade	15 g	1 min	12.5 %
Aroma (end of boil)	Chmiel Simcoe (USA)	10 g	1 min	14.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-04	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Skórka pomarańczy	20 g	Boil	30 min